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PUB-NO: JP356117790A  
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TITLE: PREPARATION OF REFINED SAKE (LIQUOR)

PUBN-DATE: September 16, 1981

## INVENTOR-INFORMATION:

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## ABSTRACT:

PURPOSE: To prepare a refined sake having an aroma like fruit wine, by saccharifying powdered rice by an enzyme, purifying the saccharified solution by active carbon, anion and cation exchange resins to give a purified saccharified solution which is adjusted to have a specific concentration, followed by blending the solution with a koji (malted rice) obtained by inoculation and cultivation of Asperigillus usamii and yeast culture.

CONSTITUTION: Powdered rice is boiled, liquid enzyme, e.g.,  $\alpha$ -amylase, etc. and water are added to the boiled rice, which is liquefied, and a saccharifying enzyme, e.g.,  $\beta$ -amylase, glucoamylase, etc. is added to the liquefied rice so that it is saccharified. The saccharified solution is purified by active carbon, anion and cation exchange resins to adjust its concentration to a Baume' degree about  $10 \sim 15^\circ$ . While a koji obtained from Asperigillus usamii is prepared, and about  $100 \sim 200$ pts.wt. saccharified solution is blended with about  $20 \sim 70$ pts.wt. koji and yeast culture, to carry out fermentation. After several days, about  $200 \sim 400$ pts.wt. saccharified solution is added additionally, and when an alcohol concentration is about  $8 \sim 12$ wt%, about  $500 \sim 700$ pts.wt. saccharified solution is added further. When an alcohol concentration is about  $8 \sim 12$ wt%, fermentation is stopped to give a refined sake.

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